

Oil China 2018



2018 13th China International Olive Oil
Competition

**2018 Tasting Panel of Oil China
Competition 2018**

第十三届中国国际橄榄油评油比赛评审团



Panel Leader: Dott. Matteo Bonoli, PhD

EDUCATION AND TRAINING

- September 2008: Title of Panel Leader of sensory analysis of virgin olive oil;
- May 2008: Title of PhD in Food Science; title experimental thesis: “ Technological Processes Study for High Value Health Ingredients and Foods Production” at the University of Bologna;
- December 2006: getting through the qualifying examination of Food Technologist;
- July 2006: Member of the professional committee for the olive oil assessment of the Department of Agricultural and Food Sciences, recognized in the July 2006 by the Italian Ministry of Agriculture and Forestry (MIPAAF).
- August 2005: Enrolment in the list of the olive oil tasters of the Emilia-Romagna region (Italy).
- June 2004: Degree certificate in Food Science, obtained in University of Bologna. – Degree thesis title: “The case of monovarietal olive oil: storage test at different temperature”;
- July 1998: Title of qualified chemist as school-leaving certificate.

WORK EXPERIENCE

- **Since July 2010: Quality and R&D Manager of CABER Srl.**
- January 2008 - June 2010: Researcher at the University of Bologna.
- September - December 2007: research activity at the University of Reading (Reading - UK), financed by “Marco Polo” Project;
- June - July 2007: collaboration contract with Ser.In. Ar. Forli-Cesena, to manage official taste sessions of virgin olive oils;

- February – July 2007: collaboration contract with University of Bologna for a project (financed by Caber S.r.l.) to protect iodine salt in food matrixes;
- December 2006: collaboration contract with Ser.In.Ar. Forli-Cesena, to manage official taste sessions of virgin olive oils;
- December 2004 - November 2006: Research Cheque with University of Bologna. Title: "Innovative analysis and study in depth of sensory analysis of virgin olive oil";

OLIVE OIL TASTER EXPERIENCE

- 20th - 25th February 2017: Taster/Judge in the International Contest DER FEINSCHMECKER 2017. Hamburg. DE.
- November 2016: Taster/Judge in the International Contest BIOL NOVELLO 2016. Bologna (BO).
- November 2016: Taster/Judge in the 17th Regional Olive oil Competition: "L'Oro delle Marche", Fano (PU);
- October 2016: Taster/Judge in the International Contest Montiferru Prize XXIII[^] edition – autumn session "Shelf Life". Oristano (OR).
- 22th - 27th February 2016: Taster/Judge in the International Contest DER FEINSCHMECKER 2016. Hamburg. DE.
- November 2015: Taster/Judge in the 16th Regional Olive oil Competition: "L'Oro delle Marche", Fano (PU);
- 24th - 27th February 2015: Taster/Judge in the International Contest DER FEINSCHMECKER 2015. Hamburg. DE.
- February 2015: Taster/Judge in the 6° National Competition "L'Oro d'Italia" Fano (PU);
- November 2014: Taster/Judge in the 15th Regional Olive oil Competition: "L'Oro delle Marche", Fano (PU);
- 24th - 28th February 2014: Taster/Judge in the International Contest DER FEINSCHMECKER 2014. Hamburg. DE.
- January 2014: Taster/Judge in the 5° National Competition "L'Oro d'Italia" Fano (PU);
- November 2013: Taster/Judge in the 14th Regional Olive oil Competition:

“L’Oro delle Marche”, Fano (PU);

- 25th - 1st March 2013: Taster/Judge in the International Contest
DER FEINSCHMECKER 2013. Hamburg. DE.
- February 2013: Taster/Judge in the 7° International Competition
“Olio Capitale - Salone degli oli extra vergini tipici e di qualità”, Fiera Trieste;
- January 2013: Taster/Judge in the 4° National Competition
“L’Oro d’Italia” Fano (PU);
- December 2012: Taster/Judge in the 18th Regional Olive oil Competition:
“Il novello di Romagna”, Montegridolfo (RN);
- November 2012: Taster/Judge in the 13th Regional Olive oil Competition:
“L’Oro delle Marche”, Fano (PU);
- 26th - 3rd March 2012: Taster/Judge in the International Contest
DER FEINSCHMECKER 2012. Hamburg. DE.
- February 2012: Taster/Judge in the 8th National Olive oil Competition:
“Oro Giallo 2008”, Rimini;
- December 2011: Taster/Judge in the 17th Regional Olive oil Competition:
“Il novello di Romagna”, Montegridolfo (RN);
- March 2011: Taster/Judge in the 5° International Competition
“Olio Capitale - Salone degli oli extra vergini tipici e di qualità”, Fiera Trieste;
- 27th - 5th March 2011: Taster/Judge in the International Contest
DER FEINSCHMECKER 2011. Hamburg. DE.
- February 2011: Taster/Judge in the 7th National Olive oil Competition:
“Oro Giallo 2008”, Rimini;
- December 2010: Taster/Judge in the 16th Regional Olive oil Competition:
“Il novello di Romagna”, Montegridolfo (RN);
- November 2010: Taster/Judge in the 11th Regional Olive oil Competition:
“L’Oro delle Marche”, Fano (PU);
- 2nd May 2010: Organizer and Taster/Judge in the 5th Regional Olive oil Competition
“Selecta, nobile extravergine di Romagna”, Roncofreddo (FC);
- 13th December 2009: Taster/Judge in the 15th Regional Olive oil Competition:
“Il novello di Romagna”, Montegridolfo (RN);

- 30th November 2009: Taster/Judge in the 10th Regional Olive oil Competition:
“L’Oro delle Marche”, Fano (PU);
- 19th April 2009: Organizer and Taster/Judge in the 4th Regional Olive oil Competition
“Selecta, nobile extravergine di Romagna”, Roncofreddo (FC);
- 6th-9th March 2009: Taster/Judge in the 3rd International Olive oil Competition
“Olio Capitale”. Trieste;
- February 2009: Collaborator (elaboration data) and Taster/Judge in the International Olive Oil
Competition “Oil China Competition 2009”;
- 14th-17th February 2009: Teacher of mini course of sensory analysis of virgin olive oil. Rimini;
- 14th-17th February 2009: Taster/Judge in the 5th National Olive oil Competition:
“Oro Giallo 2008”, Rimini;
- 14th December 2008: Taster/Judge in the 14th Regional Olive oil Competition:
“Il novello di Romagna”, Montegridolfo (RN);
- 23rd-30th November 2008: Taster/Judge in the 9th Regional Olive oil Competition:
“L’Oro delle Marche”, Fano (PU);
- September 2008: Title of: “Panel Leader” obtained from International Course for the Formation
of Panel Leaders of Sensory Analysis of Virgin Olive Oils. Ancona;
- 20th April 2008: Organizer and Taster/Judge in the 3rd Regional Olive oil Competition
“Selecta, nobile extravergine di Romagna”, Roncofreddo (FC);
- 3rd-4th April 2008: Collaborator (elaboration data) and Taster/Judge in the International Olive
Oil Competition “Oil China Competition 2008”;
- 7th-10th March 2008: Taster/Judge in the 2nd International Olive oil Competition
“Olio Capitale”. Trieste;
- 23-26 February 2008: Taster/Judge in the 4th National Olive oil Competition:
“Oro Giallo 2008”, Rimini;
- 1st April 2007: Organizer and Taster/Judge in the 2nd Regional Olive oil Competition
“Selecta, nobile extravergine di Romagna”, Roncofreddo (FC);
- 26th-28th March 2007: Taster/Judge in the 16th National Olive oil Competition:
“L’Orciolo D’Oro”, Gradara (PU);
- 1st-4th March 2007: Taster/Judge in the 3rd National Olive oil Competition:
“Oro Giallo 2007”, Bologna (BO);

- 6th-10th December 2006: Taster/Judge in the 12th Regional Olive oil Competition: "Il novello di Romagna", Montegridolfo (RN);
- 14th-23rd September 2006: Cheese taster course;
- 9th-13th October 2006: Teacher and organizing collaborator of Olive oil taster course in Milano;
- 20th July 2006: Official Member of the Panel of the Department of Food Science of the University of Bologna, recognize by Italian minister with ministerial decree H-630 of the 20 July 2006;
- 26th March 2006: Organizer and Taster/Judge in the 1st Regional Olive oil Competition "Selecta, nobile extravergine di Romagna", Roncofreddo (FC);
- 23rd-24th November 2005: Taster/Judge in the 6th Regional Olive oil Competition: "L'Oro delle Marche", Fano (PU);
- 13-22 October 2005: Co-organizer of Olive oil taster course, Cesena (FC);
- Since 2005: Collaborator with "Spirito Divino" review (as olive oil taster);
- 19th-22nd May 2005: Honey taster course (I level), Cesena (FC);
- June 2005: Listed as official taster on the Emilia-Romagna register;
- March 2004 - June 2005: 20 certificates of attendance of official olive oil tasting sessions;
- 18th-27th March 2004: Olive oil taster course. (Reg CEE 2568/91-XII), CNR Bologna.



Taster: Barbopoulou Eleni

- She is an agronomist, working as scientist and quality manager in the Laboratory of Food Technology of Institute of Olive Tree, Subtropical Plants & Viticulture (Hellenic Agricultural Organization “Demeter”) in Chania of Greece.
- She holds an agricultural bachelor degree from the Aristotle University of Thessaloniki and a Master of Science degree from the Mediterranean Agronomic Institute of Chania.
- She has worked in research projects and participated in the publication of numerous scientific articles related to plant irrigation, plant diseases and olive oil quality.
- She is also an analyst of olive oil chemical parameters as well as olive oil taster and panel leader of olive oil organoleptic assessment panel of the Food Technology laboratory, accredited according to ISO 17025.
- She has attended numerous seminars on olive oil organoleptic assessment in Greece and Spain
- She has participated as a jury member in olive oil tasting in national and international competitions.



Taster: Alessandra Bendini, Assistant professor

WORK ACTIVITY

Teaching activities: Food Chemistry and Food Analysis, University of Bologna - Department of Agricultural and Food Sciences (DISTAL) - Research Group of Instrumental and Sensory Analysis of Food.

Main functions and responsibilities

- Research activity, university teacher, coordination activity in National projects (with private companies and public agencies), collaboration in International projects (European projects),
- Responsible for several work thesis and PhD activities, publication on national and international scientific journals (h index = 35, by Scopus) activity of reviewer for several Journals with IF,
- Research work presentation in national and international meetings, organization activity in some teaching educational courses.

Date and academic qualification

- 1987 – Scientific high-school degree
- 1995 – Degree in Pharmaceutical Chemistry and Technology
- 1999 – PhD in Food Biotechnology
- 2004 - Qualifying exam to the virgin olive oil assessment.
- 2005 - Training on the sensory analysis of virgin olive oil (20 sessions certified).
- 2006 - Enrolment in the list of the olive oil tasters of the Emilia-Romagna region (Italy).
- 2008 - **Panel Leader Title**.
- Judge in several regional and national competitions and prizes of extra virgin olive oils.
- Deputy panel leader of the professional committee for the olive oil assessment of the Department of Agricultural and Food Sciences, recognized in the **July 2006** by the Italian Ministry of Agriculture and Forestry (MIPAAF).

Specific expertise in the olive oil sector and in the sensory analysis

- Sensory analysis of food: Quantitative Descriptive Analysis and consumer tests.
- Sensory evaluation of virgin olive oil according to the European Regulations and IOC Regulations. Acquisition and elaboration of data by FIZZ (Biosystèmes) and XLSTAT (Addinsoft) software.

- 2006-2017: Organization and teaching activities in several educational courses focused on the olive oil sensory analysis and addressed to interested people and technicians of the olive sector (courses authorized by the Emilia-Romagna region).
- 2016-2020– Co-coordinator of the four-years project, H2020 OLEUM “Advanced solutions for assuring authenticity and quality of OO at global scale”, task leadership for tasks T3.1 "Quantitative Panel test development and rapid screening by instrumental methods" and T4.4 "Increasing consumer's confidence on the geographical origin of EVOOs: development of analytical tools"

Member of scientific societies

SISSG (Italian Society for the Study of Fats and Lipids); SISTAL (Italian Society of the Science and Food Technology); Euro Fed Lipid (European Federation for the Science and Technology of Lipids); SISS (Italian Society of Sensory Studies); SCI (Italian Chemical Society, Food Chemistry section).



Taster: LUZ MARÍA MARTINEZ CUEVAS

- She has a degree on Chemistry and expertise on “Advanced Methods on Applied Statistic”.
- She is the Panel Test Leader of the Spanish Agency for Consumers, Food Safety and Nutrition (2007-17)
- She is the member of the Sensory Analysis Expert Work Group from International Olive Council (IOC).
- She is the Technical Expert and Auditor member of the Spanish Accreditation Body (ENAC) and Turkish Accreditation Agency (TURKAK).
- She has imparted courses on sensory analysis in Spain, Turkey, Albania, Israel, and in the International Olive Council.
- She is the Judge at International Olive Competition as follows:
 - 1) “Quality Virgin Olive Oil National Award” (Portugal)
 - 2) “Virgin Olive Oil National Award” (Albania)
 - 3) “Mario Solinas Award” International Olive Council
 - 4) “Argoliva” (Argentina).
- She is the Head of the Tasting Panel at first edition “Turkish Mario Solinas Award”, March 2017.



Taster: Dr. Giuseppe Di Lecce

- He graduated in 2005 in Food Science and Technology at the Faculty of Agriculture, University of Bologna.
- In 2009 he obtained a Ph.D. in Food and Health at the Polytechnic University of Marche.
- He has worked with the group Antioxidantes Naturales, University of Barcelona, where he studied the main analytical techniques with high resolution and as Lecturer for the course “Special Enology” (Viticulture and Enology University degree), at the Polytechnic University of Marche and then as post-doctoral researcher at the University of Bologna.
- Since the 1th January 2018 Giuseppe is manager for Chemistry and Sensory Department for the Zucchi Company. He is also author and co-author of more than 30 international scientific papers.
- From 2005 he has been included on the list of quality control assessors of virgin and extra virgin olive oils in the Puglia region (Italy).
- He has been a team leader in the sensorial evaluation of virgin and extra virgin olive oils from 2008. Currently he is included on the list of Marche region.
- Since 2008 he has been teaching courses for professional tasters of olive oil in accordance with IOC/EU laws, his activity is principally in Italy
- He is member of O.L.E.A. association (Organizzazione Laboratori Esperti Assaggiatori) and he has participated as a judge for several national and international competitions for extra virgin olive oil, such as NYIOOC 2013, 2014, 2015, 2016 and 2017; l’Oro d’Italia 2011, 2012, 2013, 2016 and 2017; Olio Capitale 2008, 2010, 2012 and 2013; l’Oro Giallo 2009, 2011 and 2013; l’Oro dei due Mari 2013; Monocultivaroliveoil 2013; Oil China Competition 2012; l’Orciolo d’Oro 2008; Selecta 2007, 2008 and 2009; l’Olio Novello in tavola 2008 and 2009, Olive Oil New Zealand Award 2017.
- He has lead the NYIOOC (2015) and Olive Oil New Zealand Award (2017)



Taster: Ana Carrilho

- She graduated in Agro-Industrial Engineering from the Higher Institute of Agronomy (ISA), initially developed her interest in the production of olive oils when she finished her thesis.

She is a full member of the ISA panel test. It is also worth noting the accumulation of jury responsibility in several National and International Competitions for Virgin Olive Oil such as:

- 1) Argoliva, Argentina;
 - 2) Mario Solinas, Spain;
 - 3) Ecotrama, Spain;
 - 4) Expoliva, Spain;
 - 5) Trophée Premium, Morocco
 - 6) Feira de Santarém, Portugal
 - 7) Ovibeja, Portugal;
 - 8) Olivomoura, Portugal
 - 9) Sol d'Oro, Italy
- She is the expert in sensorial analysis at the International Olive Oil Council.



Taster: Sara Barbieri

- In 2011, she was graduated with honours at the Master of Food Science and Technology at the University of Bologna. For the 2004-2006 periods, she frequented an International Master (first level) of Oliviculture and Elaiotechnic at University of Perugia.
- In 2015, she got the Ph.D degree in Food Science and Biotechnology (University of Bologna).
- She frequented some sensory courses on foods, and since 2005, she is enrolled to the list of experts in extra-virgin and virgin olive oils of Emilia Romagna region.
- In the following years, thanks to several research contracts and scholarship, she continued the scientific research on quality and authenticity control of extra virgin olive oils. Moreover, she improved her skills in sensory analysis, developing and applying discrimination, descriptive and consumer tests on different vegetable and animal foods.
- At now, she has a research fellow at Department of Agricultural and Food Sciences (University of Bologna).
- Since 2012 she works as Panel Leader in the professional Panel of Department of Agricultural and Food Sciences, recognized by Ministry of Agricultural, Food and Forestry Policies (MiPAAF), in 2006. She participated, as a qualified judge, in numerous regional and national competitions of extra virgin olive oil.
- She is member of "Società Italiana per lo Studio delle Sostanze Grasse" (SISSG) and Società Italiana di Scienze Sensoriali (SISS).
- Currently, she also involved in EU H2020-SFS-2014-2 project, OLEUM "Advanced solutions for assuring authenticity and quality of olive oil at global scale" (Grant Agreement No. 635690), 1

September 2016 - 31 August 2020.

- She is author and co-author of some scientific papers, published on national and international journals.



Taster: Robert Woo

- He works for Oil China Expo and Competition since 2004.
- He obtained the certificate of olive oil taster in 2006
- He obtained the certificate of wine taster from WSET UK in 2007
- He is the editor of olive oil life website in China and have some articles about the following:
 - 1) Olive oil quality
 - 2) How to taste olive oil
 - 3) How to promote the olive oil brands in Chinese market
 - 4) The function of olive oil
- He is the expert of olive oil sensory analysis and assists some Chinese importers on tasting the imported olive oil to confirm the quality of those imported olive oil



Taster: Enrico Valli

- In March 2017 he became junior assistant professor (fixed-term) at the Department of Agricultural and Food Sciences of the University of Bologna, performing research in the field of instrumental and sensory analysis of foods. Main interests lie in the analytical methods for assessing the quality and authenticity of olive oil. I am currently part of the EU H2020 OLEUM Project UNIBO co-ordination Team (2016-2020, GA n. 635690).
- 2013: Ph.D degree in Food Science and Biotechnology (University of Bologna).
- 2009: Master in Food Science and Technology (University of Bologna)
- 2006: Bachelor degree in Food Science and Technology (University of Bologna)
- 2003: High school diploma, specialized in Food Technology (I.T.I.S. G. Marconi, Forlì)
- In 2006 he got the qualifying exam to the virgin olive oil assessment. After 20 certified training sessions on the sensory analysis of virgin olive oils, in 2009 I was enrolled in the list of the olive oil tasters of the Emilia-Romagna region (Italy).
- Since 2009 he has been member of the juries for several national and international competitions of extra virgin olive oils.
- Since 2010 he has been organizing and teaching in several educational courses focused on the olive oil sensory analysis and addressed to interested people and technicians of the olive sector.
- Since 2016 he has been member of the professional committee for the olive oil assessment of the Department of Agricultural and Food Sciences, recognized by the Italian Ministry of Agriculture and Forestry (MIPAAF).
- He is Member of the scientific societies: Euro Fed Lipid (European Federation for the Science and Technology of Lipids); SISSG (Italian Society for the Study of Fats and Lipids); SISS (Italian Society of Sensory Science); SISTAL (Italian Society of Food Science and Technology)